

# Electric & Induction Cooking Buying Guide

A comprehensive guide to choosing the right induction or electric cooking appliance for your kitchen.



**YALE**  
APPLIANCE



# WHAT'S NEW

As more brands offer induction, features and technology continue to evolve

Photo credit: R.H. Architects / Houzz



What's New

# Larger Induction Ranges



Wolf 36-Inch Induction  
Range



Fisher & Paykel 36-Inch  
Induction Range



Fisher & Paykel 48-Inch  
Induction Range

The trend of larger induction ranges continues with 36-inch models now available from Wolf, Fisher & Paykel, Bosch, Thermador, Monogram, and Dacor. BlueStar and Fisher & Paykel will be the first major manufacturers to market a 48-inch all-induction range. More will follow because of the ban on gas ranges in multi-families in cities like Boston, New York, and San Francisco.

What's New

# Professional Ranges With Induction

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Newer professional ranges are incorporating induction. Fisher & Paykel is now half professional gas and half induction.

Additionally, SKS and Thermador offer induction burners along with their gas burners.

What's New

# Smart Technology

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Café Appliances CHS950P2MS1

Smart technology is revolutionizing the way we purchase appliances, with brands like Café Appliances, Signature Kitchen Suite, LG, and Bosch leading the way.

Currently, basic smart features allow you to remotely control your oven, monitor your food as it cooks, and follow step-by-step recipes..

Some even offer Alexa compatibility, enabling voice commands for your range, providing convenient control through your smartphone



# Power Boost and Power Sharing



In most induction cooktops, when the front burner is set to high, power is divided between the front and back burners.

However, for Bosch induction cooktops, the front burner receives all the power from the back burner when it is set to high.

In addition, some cooktop burners pull power from the adjacent burner.



What's New

# Induction Woks



Induction is excellent for wok cooking. Click the link below to learn how to use a wok on your induction stovetop.



[How to Use a Wok on an Induction Cooktop](#)



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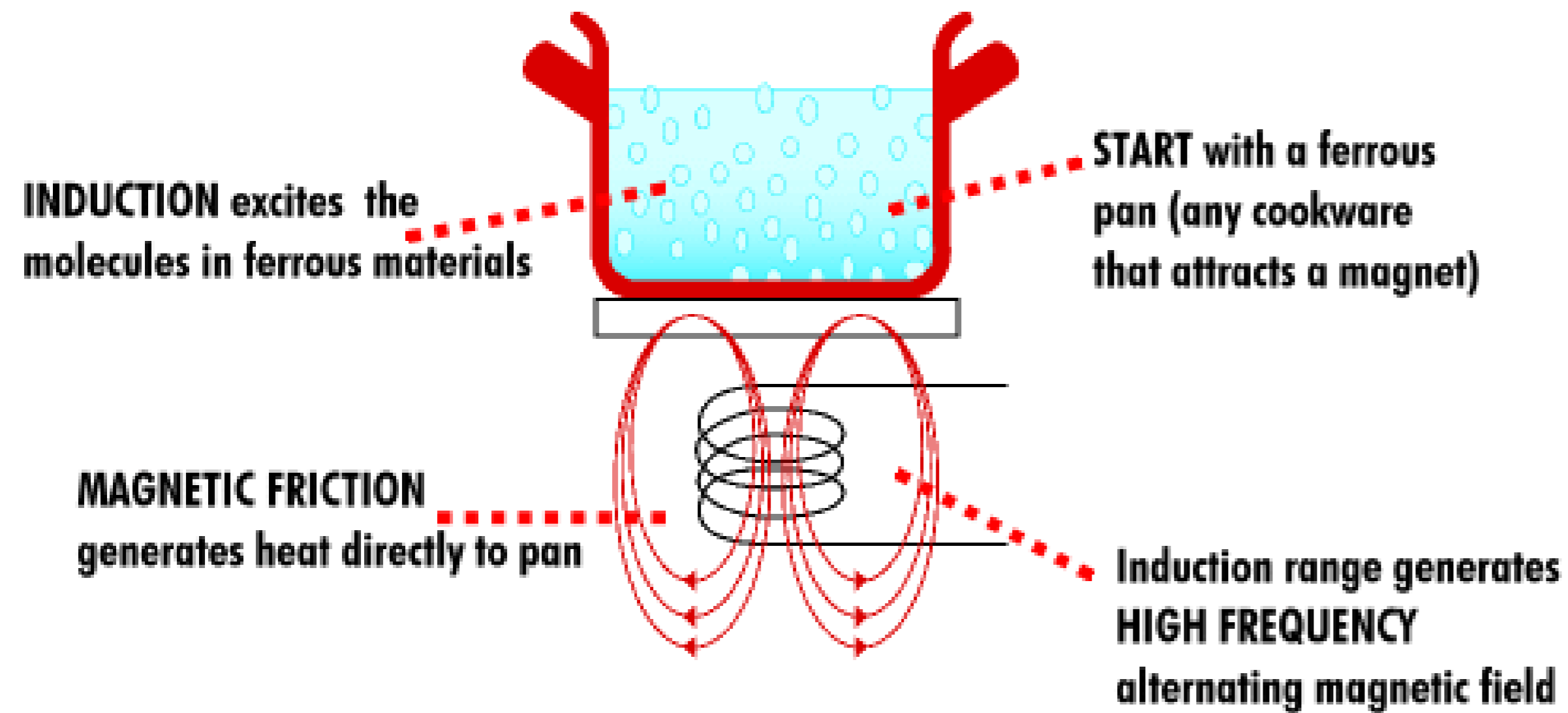
# UNDERSTANDING ELECTRIC & INDUCTION COOKING APPLIANCES

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How induction works and why it has become a popular option among consumers



# How Do Electric & Induction Stovetops Work?



Induction cooking technology utilizes magnetic fields to generate heat directly in compatible cookware, making it incredibly efficient and responsive.

In contrast, electric cooking relies on electric coils or radiant elements to produce heat that is then transferred to the cookware through direct contact or radiation.

Induction cooking is the safest and most efficient way to cook.

# Pros & Cons of Electric and Induction Cooktops and Ranges

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Induction cooktops offer rapid heating, precise temperature control, and energy efficiency, but require compatible cookware.

Electric cooktops are versatile, cost-effective, and widely available, but may have slower heat-up times.

Induction ranges combine the benefits of induction cooktops with electric ovens, while electric ranges are generally more affordable but have less precise stovetop control.

# Benefits of Induction Cooking



1

## Cooking Efficiency

Induction is 90% efficient versus 60% for gas and 55% for regular electric.

2

## Fastest to Boil

Fastest to boil, even faster than a commercial gas burner.

3

## Infinite Control

Lowest and most responsive simmer. Induction can go from full boil to simmer instantly

4

## Child Safety

Induction cooktops can only be activated by metal, ensuring that accidental activation by a child is prevented. However, induction cooktops are not fully child-proof. The glass top may still become hot to the touch after the cooktop has been turned on.

5

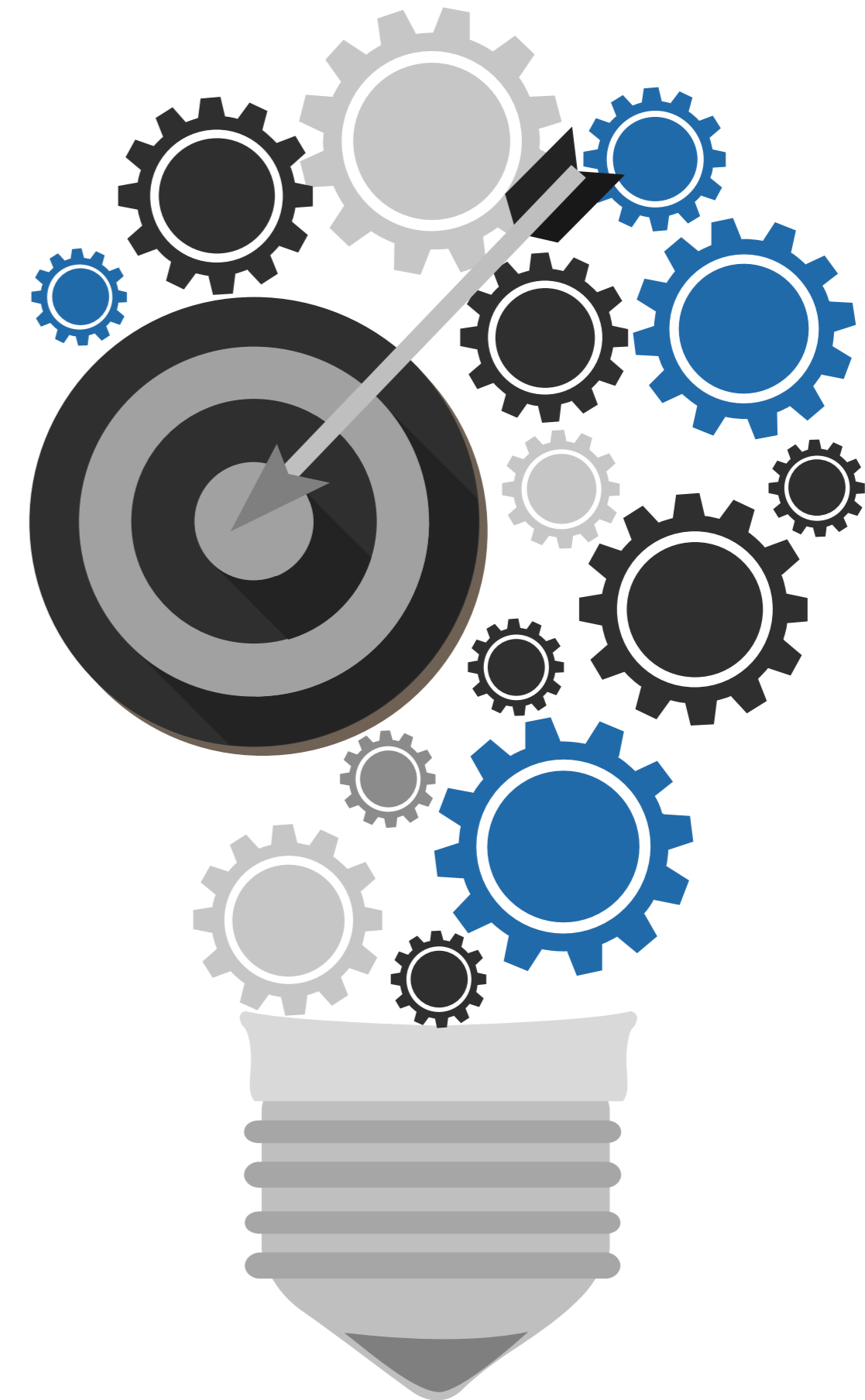
## Less venting

Induction does not have the heat emission like a gas burner, thus requiring less ventilation. For Massachusetts residents, induction can comply with Make-Up Air requirements.

6

## Cleanability

The glass does not heat directly so food will not bake on to your cooktop for much easier cleaning.



Read: Science of Induction Cooking

# Problems with Induction Ranges and Cooktops



According to our service data from over 33,000 service calls recorded last year, the most dependable induction cooking brands in 2023 are Bosch, GE Profile, Café Appliances, Gaggenau, and LG.

Induction cooktops generally require more service compared to other appliances, with some issues being electrical in nature.

Make sure you have access to qualified technicians who can repair induction burners before making your purchase decision.

Induction Range Reliability for 2023

Brands	Service Ratio
Bosch	5.4%
Café Appliances	9.3%
LG	9.9%
Fisher & Paykel	10%
GE Profile	12.6%
Beko	25.5%
<b>Total</b>	<b>10.5%</b>

Induction Cooktop Reliability for 2023

Brands	Service Ratio
GE Profile	0.0%
Bosch	0%
Gaggenau	2.8%
Fisher & Paykel	8.8%
JennAir	8.8%
Miele	15.6%
<b>Total</b>	<b>6.2%</b>

**Most Reliable Induction Ranges**

**Most Reliable Induction Cooktops**

# Problems with Electric Ranges and Cooktops



Based on our service data gathered from over 33,000 service calls in the previous year, the most reliable electric cooking appliance brands are LG, GE Profile, Whirlpool, and Beko.

In the first year, electric ranges have an average repair rate of 6.3%, which is notably lower than the overall appliance repair rate of approximately 9.7%.

It's worth noting that advanced ranges may require more repairs, depending on the brand, but these issues are generally not severe.

The most common electric range problems reported last year included control panel flashing and burners not heating.

## Electric Range Reliability for 2023

	Service Ratio
<b>LG</b>	2.3%
<b>GE Profile</b>	2.4%
<b>Whirlpool</b>	3.3%
<b>Beko</b>	6.2%
<b>Samsung</b>	10.8%
<b>Café Appliances</b>	13.5%
<b>GE</b>	22%
<b>Total</b>	<b>6.3%</b>





# INDUCTION VS. GAS COOKING

Can induction really compete with professional gas? You might be surprised



Induction vs. Gas  
Cooking





# Induction Cooking



Induction cooking is known for its speed, allowing for quicker cooking times compared to gas. In addition, cleaning induction cooktops is generally easier since they have a smooth surface without the need to remove or clean burner grates.

Another benefit is that induction cooking requires less venting compared to gas, making it a more convenient option for kitchen setups.

Furthermore, induction cooktops are considered safer for households with children due to their cool-to-touch surface, minimizing the risk of burns.

Lastly, induction cooktops are particularly well-suited for oblong dishes, and their bridge burners offer higher output, providing greater versatility in cooking.



# Gas Cooking



Gas cooking offers several advantages when compared to induction.

Firstly, gas cooktops provide the flexibility to buy additional accessories such as grills, griddles, and French tops, expanding the cooking options and versatility.

Additionally, gas ranges are available in larger sizes, with 48 and 60-inch ranges being common, which can be beneficial for those who require more cooking space.

Another advantage of gas cooking is the visual indicator of the range being on.

Unlike induction cooktops, with gas, you can easily see the flame, providing a clear indication of whether the range is in use or not.





# Induction vs. Gas Cooking: Benefits



When comparing induction to gas cooking, there are several benefits to consider:

- Induction cooking is better for the environment: No gas leaks and no use of fossil fuels.
- Induction cooking is faster: Heats up pots and pans quickly.
- Induction cooking is easier to clean: The glass surface doesn't get hot, so spills don't burn on.
- Induction cooking is healthier: No toxic emissions like with gas.
- Induction cooking requires simpler venting: Less need for heavy-duty ventilation.

VIDEO

# INDUCTION vs. Pro Gas Cooking

In this video, our resident chef explored which cooking method is the fastest: professional gas or induction?



Play Video

# Induction vs Pro Gas



# COOKING PRODUCTS

We discuss the different cooking categories available

Photo credit: Thompson Custom Homes / Houzz



# Freestanding Ranges



Freestanding ranges have finished sides and can be placed anywhere in the kitchen.

They do not require countertops on both sides to hide the unfinished sides, unlike a slide-in.

90% of the ranges sold in the U.S. are freestanding and are less expensive than slide-ins or hybrid types.

Available in 20", 24" 30" and 40" wide/



**Best Electric /  
Induction Ranges**



# Freestanding Ranges



Electric ranges range from \$300 to \$2,499. Below are features adding additional costs and their explanation.

- Smooth top or coil top
- Self-cleaning oven
- Convection (fan forced heat for more even heat)
- Different sized elements and bridge burners offer more even heat for oblong pans
- Warming drawers keep food warm up to 2 hours
- Induction cooking is faster, safer
- Double oven ranges



# Slide-In Ranges



Slide-in ranges have the controls on the front. They sit on top of the countertops and give your kitchen a built-in look without breaking the bank.

They are also easy to clean, because there are no gaps between the counter and range.

The main advantage is seeing your backsplash without looking at the stoves back.



**VIDEO: Slide-In Ranges**



# Slide-In Ranges



Slide-in ranges are only available in 30" width. They are more costly with prices starting at \$1,500.

Options follow the pattern of a freestanding with convection, bigger elements, 5<sup>th</sup> burners, warming drawer, double oven and induction.

Cooking Products

# Slide-In vs. Freestanding Range



To review, a freestanding range has a back control panel and slide-in range has no back panel and shows off more of the backsplash.





# Front Control Ranges



Hybrid ranges look like slide-ins, but they are installed like freestanding units. They have the clean look, but can be installed in an existing 30" wide opening.

Hybrids are ideal replacement ranges because they don't require any cabinet or countertop cutting like a slide-in.

The main difference between hybrid and slide-in ranges is that hybrids have a seam between the counter and range so it's not as easy to clean.

# Front Control Vs. Slide-In Ranges



***Slide-In Range***



***Front Control Range***



Front control is produced to fit into a 30-inch spot without cabinet and countertop modification.

A slide-in is designed to be built into a space. It is easier to clean because there are no seams on either side. You would have to modify your space to fit a slide-in.

Unless you have a contractor available and are willing to spend some extra money, front controls are for existing spaces. Slide-ins are better for new construction. Many brands have both, so be sure before you take delivery.



# ELECTRIC RANGES

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Specs and features for the most popular electric ranges



If you are looking for a convection front control electric range with features, Beko is a great option to consider.

Their electric ranges come with warming drawers and are priced \$400 less than the average front control range.

With Beko, you get seven different modes to choose from, however, the range does not have any smart functionality.

# GE Profile



GE Profile electric ranges feature a convection oven, five top burners, and multiple cooking modes, including Air Fry.

They also come equipped with Wi-Fi connectivity, enabling you to remotely control the range, adjust temperatures, and receive text notifications via a dedicated smartphone app.

Furthermore, the GE app provides interesting recipe integrations tailored to their electric ranges.

Although Air Fry mode is now included, it has not performed as expected on tested ranges.



LG electric ranges come with a convection oven, five top burners, and a warming burner.

LG ranges are Wi-Fi enabled allowing you to turn your range on or off remotely. You can also change the temperature and receive text alerts through an app on your smartphone.

LG's electric front control ranges include Air Fry and Sous Vide modes. They also have large oven capacities of 5.7 cubic feet.



# INDUCTION RANGES

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Specs and features for the most popular induction ranges



# Bosch Benchmark



Benchmark, the upscale professional division of Bosch, offers a remarkable range of features.

With a spacious oven, versatile functionality, and the convenience of a warming drawer, Benchmark appliances are designed to meet the needs of discerning chefs and culinary enthusiasts.

The 30" model showcases a selection of burners, including one 2,000W, two 2,400W, and one powerful 3,800W burner, providing a diverse cooking experience to tackle various recipes with ease.





Miele reigns as the premier 30" induction cooktop on the market, featuring MasterChef controls for precise cooking without guesswork.

With its intuitive interface, simply input the food type, weight, and desired doneness, and the oven takes care of the rest. Impressively, Miele offers 16 dedicated settings for bread alone.

Miele's 30" induction range delivers exceptional cooking power, equipped with a powerful lineup of burners that includes a 1,900W, 2,250W, 2,600W, and a robust 3,850W burner.

Induction Ranges

# Signature Kitchen Suite (SKS)



SKS expands its range of cooking options by incorporating induction technology into their professional gas ranges.

With the 36-inch and 48-inch professional gas ranges from SKS, you can enjoy efficient and responsive induction cooking alongside the classic performance and control of a gas cooktop.

This innovative combination caters to a wide range of culinary needs, providing enhanced flexibility and cooking capabilities in a single appliance.



**Should You Buy a Signature Kitchen Suite Professional Range?**

# GE, GE Profile, and Café Appliances



GE offers an exceptional range of induction products across their GE, GE Profile, and Café Appliances series, including freestanding and slide-in double oven ranges.

Wi-Fi connectivity is common across most GE products, ensuring convenient control and monitoring.

These induction ranges deliver precise and efficient cooking with various burner options, including 1,800W, 2,500W, and a powerful 3,700W burner.

Induction Ranges

# LG, LG Studio, and SKS



LG's induction ranges, including the renowned LG Studio and SKS models, showcase the latest advancements in kitchen technology.

With features like the intuitive Knock Twice to See What's Cooking and the convenience of Air Fry and Air Sous Vide modes, these ranges offer excellent cooking versatility.

Plus, LG's oven has a 6.3 cu. ft. of capacity, making it the largest in its class.

Induction Ranges  
**Fisher & Paykel**



Fisher & Paykel provides a range of induction options to suit different needs, including their professional and regular induction units, available in 30, 36, and 48-inch sizes.

Whether you're looking for a professional-grade cooking experience or a standard induction range for everyday cooking, Fisher & Paykel ranges are a reliable and excellent choice.



**Should You Buy the Fisher & Paykel Range With Induction?**

# Wolf



Wolf recently redesigned their induction ranges, incorporating new blower-style convection and enhanced features like built-in Wi-Fi connectivity with the Wolf Gourmet automatic programming.

With Wolf's Gourmet guided cooking system, you simply input the food type, weight, and desired cooking preferences. The range covers the rest by setting the optimal time, temperature, and even the ideal rack position.

With this advanced functionality, Wolf ranges provide effortless cooking precision and convenience.



# Cooktops



The most popular induction cooking products are cooktops with dimensions of 30 and 36 inches.

Modules are also available in widths of 12, 15, and 24 inches. Additionally, Thermador offers a larger 45-inch cooktop.

Electric cooktops are available in similar dimensions and are typically half the cost of induction models.

Let's take a look at the top brands for both electric and induction cooktops.



# ELECTRIC COOKTOPS

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Specs and features for the most popular electric cooktops





Beko electric cooktops offer a versatile and user-friendly cooking experience.

With 19 cooking levels and easy-touch controls, you can confidently prepare a wide range of dishes, from delicate sautés to high-heat searing.

The cooktop's safety features, including overflow and overheat protection, ensure peace of mind while cooking.

Beko, a globally recognized brand committed to promoting healthier living and environmental sustainability, brings you appliances that simplify your life and reduce your ecological footprint.



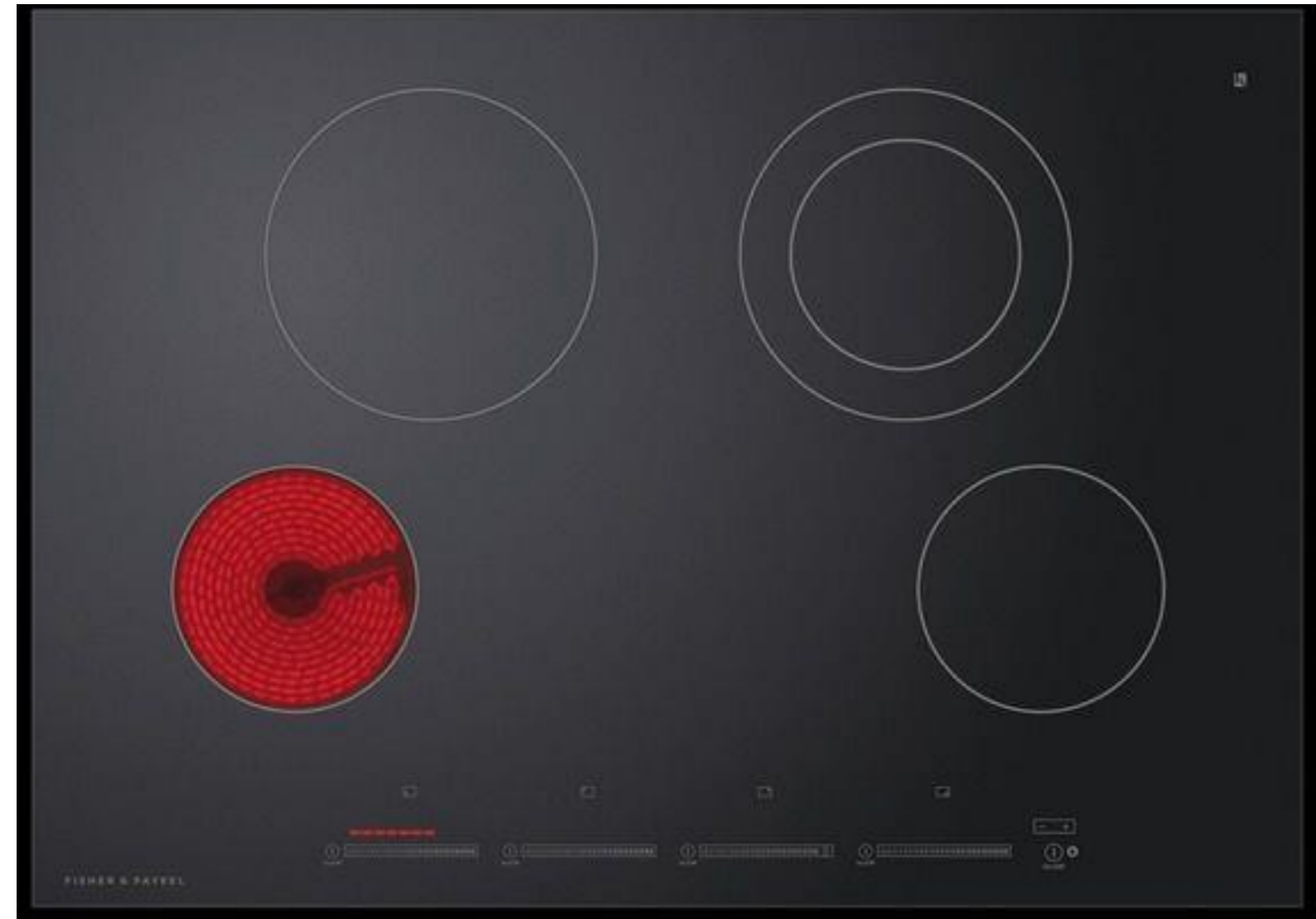
Bosch's electric cooktops offer a premium cooking experience with a sleek ceramic glass surface that's easy to clean.

SpeedBoost® technology quickly heats up food, while PreciseSelect® ensures temperature control.

Dual elements and a bridge element provide flexibility for multiple pan sizes.

Safety features like the two-level heat indicator and ChildLock offer peace of mind. Bosch cooktops offer a convenient and superior cooking experience.

Electric Cooktops  
**Fisher & Paykel**  
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Fisher & Paykel electric cooktops offer up to 4 spacious cooking zones, including 2 dual elements.

An automatic spill detection feature shuts off elements in case of overflowing pans.

The user-friendly Touch&Slide controls and easy-to-clean flat ceramic surface make cooking a breeze.

Electric Cooktops

# GE Profile



GE Profile electric cooktops have a powerful 3,100-watt flexible element and offer rapid Power Boil capabilities for various pan sizes.

Precision Temperature Control allows you to cook precisely, while Guided Cooking, synchronized with smart pans, ensures you follow recipes flawlessly.

GE Profile's cooktops are WiFi-enabled, providing remote monitoring and control.

These cooktops also pair seamlessly with smart cookware for precision cooking results.



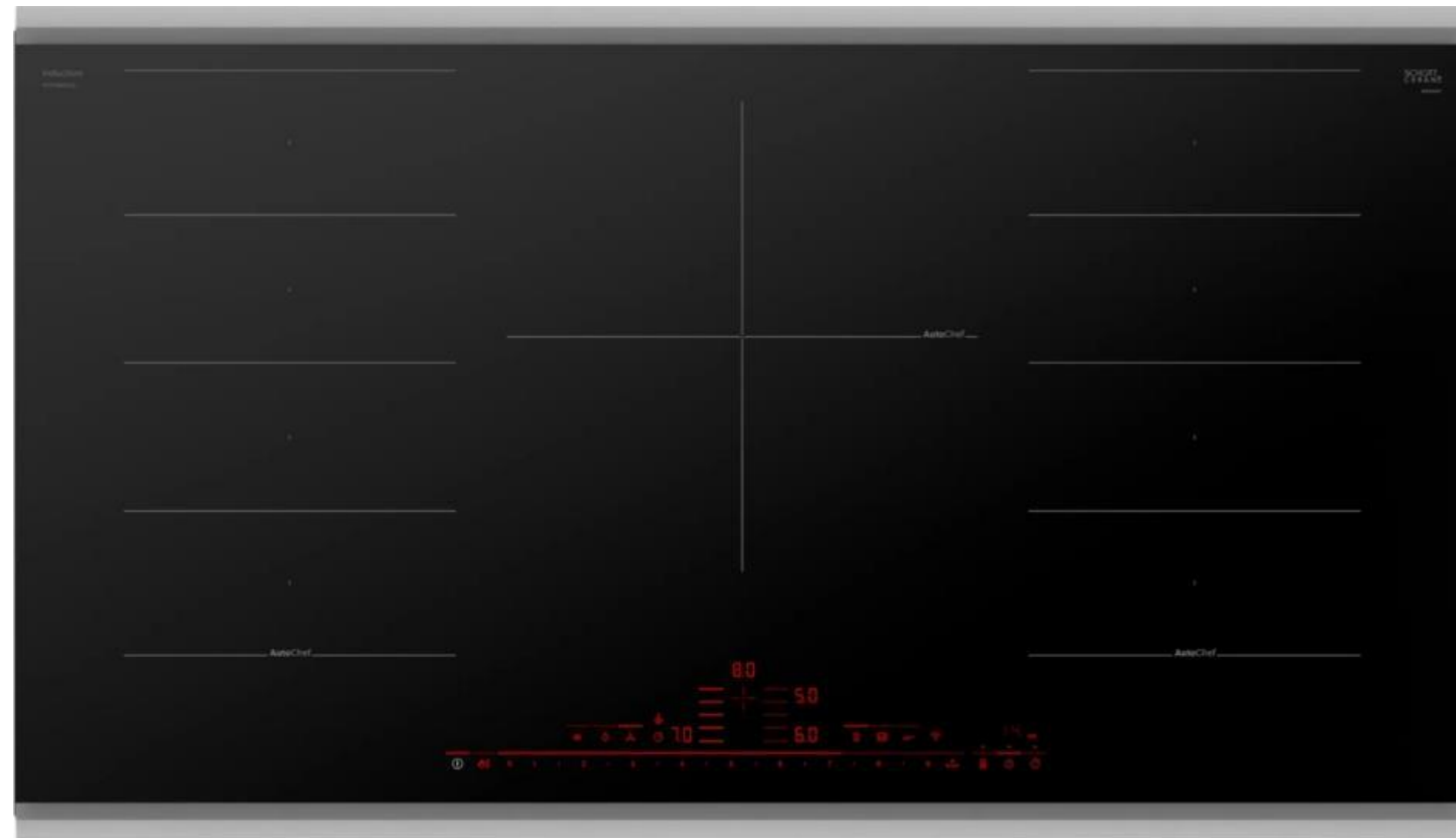
# INDUCTION COOKTOPS

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Specs and features for the most popular induction  
cooktops

Photo credit: Fusion Designed / Houzz



# Bosch Benchmark



## Burner Output:

- (4) 3,600-Watt Burners
- (1) 3,700-Watt Burner

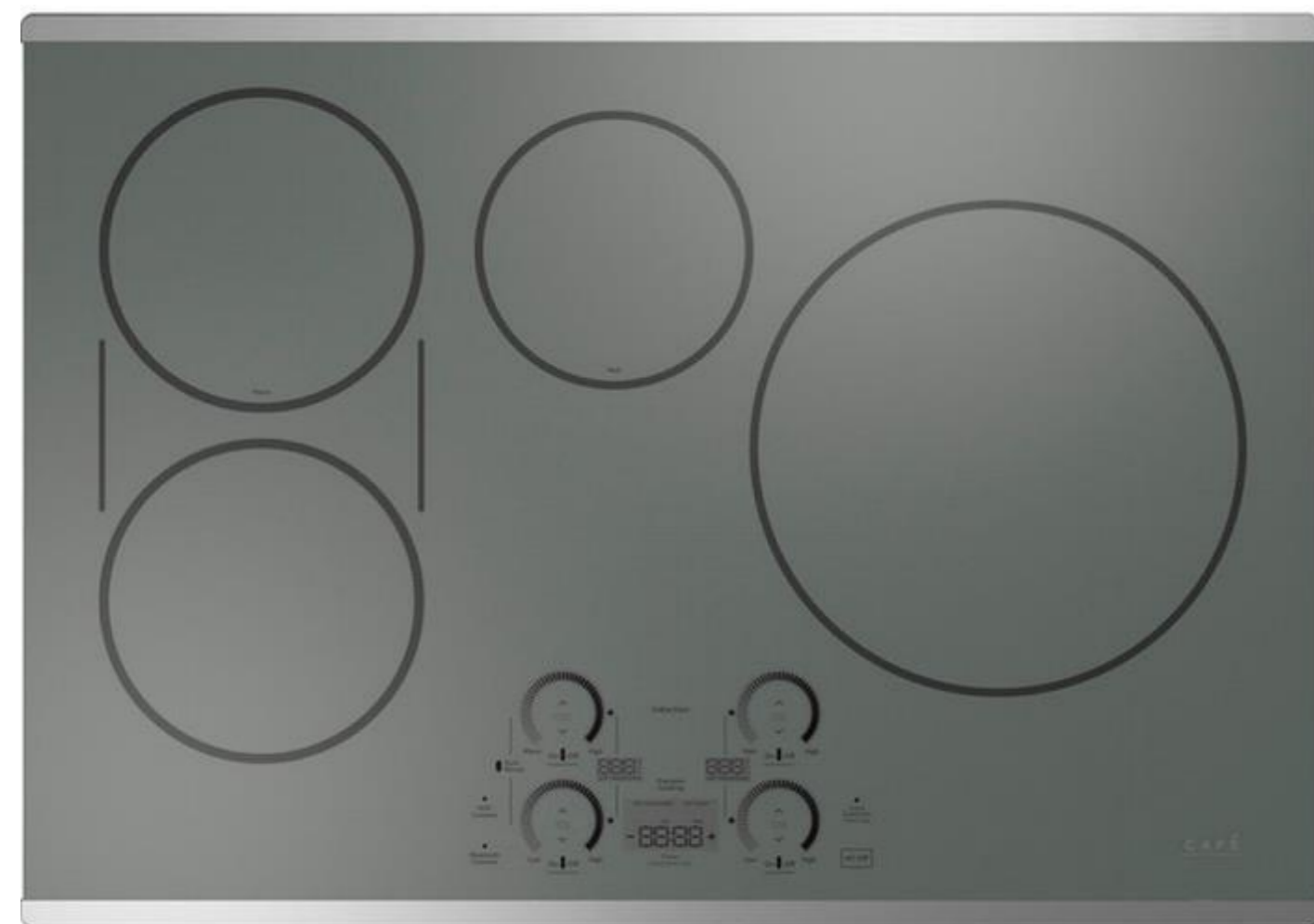
The Bosch Benchmark has a huge super burner in the middle of the cooktop and a large rectangular burner on the side plus smaller burners. The Benchmark has a great flexibility at an affordable price.

Benchmark uses Flex-Induction to join two smaller cooking areas into one large cooking area, the same way that a bridge does for traditional electric cooktops.

Induction Cooktops

# Café Appliances

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### Burner Output:

- (2) 2,500-Watt Burners
- (1) 3,700-Watt Burner
- (1) 1,800-Watts Burner

Café Appliances offers a range of customizable options for their induction cooktops, allowing customers to personalize their cooking experience.

In addition to the customizability, Café Appliances stands out with its unique 30-inch bridge element, which provides versatility and convenience for cooking tasks.

With this feature, users can easily combine two adjacent burners to create a larger cooking surface, accommodating larger pots and pans or specialized cookware.

Induction Cooktops

# Fisher & Paykel

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### Burner Output:

- (4) 2,100-Watt Burners
- (1) 2,600-Watt Burner

Fisher & Paykel offers induction technology with PowerBoost, featuring a sleek glass surface and user-friendly electronic controls.

Standing out with unique styling, Fisher & Paykel provides two powerful 5500-watt burners and the ability to run multiple cooking zones at maximum power simultaneously without heat loss from other burners, as long as they are not positioned directly behind each other.

This makes Fisher & Paykel one of the fastest and most efficient options available.





The Gaggenau CX491 induction cooktop offers a spacious 36" full-surface cooking area, allowing the entire surface to be utilized for cooking.

With automatic cookware recognition and precise heating, the cooktop's extra-large touch display conveniently displays the cookware's positions, sizes, and shapes.

The versatile cooking surface accommodates cookware ranging from as small as 3" to as large as 13" by 21", and it can accommodate up to six cookware items simultaneously.



Wolf offers a versatile range of induction cooktops in sizes including 15", 24", 30", and 36".

The 15" cooktop features two induction elements, while the 24" model offers three induction elements.

For expanded cooking options, the 30" cooktop boasts four induction elements, and the 36" cooktop provides five induction elements.

#### Burner Output:

- 15" – (1) 1,400W and (1) 2,300W burners
- 24" – (2) 2,100W and (1) 2,600W burners
- 30" – (1) 1,400W, (2) 2,100W and (1) 2,600W burners
- 36" – (4) 2,100W and (1) 2,600W burners

Induction Cooktops  
**Monogram**



Monogram presents a selection of induction cooktops, available in 30" and 36" sizes. The 30" cooktop features four induction elements, while the 36" model offers five induction elements.

**Burner Output:**

- 30" – (1) 1,800W, (2) 2,500W and (1) 3,700W burners
- 36" – (1) 1,800W, (2) 2,500W, (1) 3,200W and (1) 3,700W burners



# THE FUTURE OF INDUCTION

Induction technology is constantly improving, allowing for some amazing advancements in cooking

Photo credit: Compass and Rose / Houzz





# Bigger and Smarter



The future of electric cooking lies with induction. In the coming years, consumers will have the option to choose larger ranges, and eventually, better prices are expected.

However, more affordable pricing may be a long-term prospect, as the components required for induction technology are currently in short supply.

Induction is poised to replace gas eventually, but conversion requires an upgrade to your kitchen's electrical capacity.

Nonetheless, for speed, venting, and responsiveness, induction is undoubtedly the superior cooking option, even though electric will remain the less expensive alternative.



# Rapid Market Growth and Emission Reduction



Induction cooking is experiencing rapid growth in the market, with a remarkable 29% increase compared to the previous year. This surge in popularity can be attributed to the growing concern over harmful emissions associated with gas cooking.

However, while induction cooking produces fewer emissions, there are still some fumes generated, albeit to a lesser extent. Proper ventilation is still necessary to maintain a healthy cooking environment.

# Converting from Gas to Induction Appliances



If you are considering converting from gas to induction, here are six essential steps to follow:

1. Select your new stove or cooktop.
2. Engage the services of an electrician.
3. Upgrade the breaker from 120V 15A to 240V 50A.
4. Hire a plumber to disconnect the existing gas range or cooktop.
5. For cooktops and slide-in ranges, arrange for a countertop cutter to fit the new induction cooktop.
6. Have the electrician reinstall the new induction cooktop.

Additionally, it's crucial to check whether your existing cookware is compatible with induction cooking to ensure optimal performance.





# HOW TO BUY

How to choose the perfect induction cooking product

Photo credit: Urban Home / Houzz





How to Buy

# How to Buy



Your final decision will depend on your specific needs and personal preferences. Consider whether a range or cooktop is best for your kitchen, and then decide between electric or induction cooking technology.

Once you've settled on style and cooking technology, it's time to select the key features that matter most to you:

- A 5th burner for added cooking capacity.
- Convection technology for even baking and roasting.
- A warming drawer to keep dishes at the perfect temperature.
- The convenience of a double oven for multitasking in the kitchen.

By following this structured approach, you'll be well on your way to choosing the perfect electric or induction range or cooktop that meets your culinary needs and kitchen aesthetics.

# How to Buy What to Consider

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## Burners and Configurations

Look for the higher wattage “super” burners as they will cook faster. Bridge elements or connectors between two elements are a nice option for bigger pans.



## Availability

With current appliance shortages, availability will be key to choosing the best induction appliance for your home.



## Repair Services

Induction is generally reliable, but the actual repair can be tough. You must find a local shop with specialists.



# When to Buy Appliances



We always recommend to wait for the better manufacturer rebate programs. prices could be 10-35% off. The best days are:

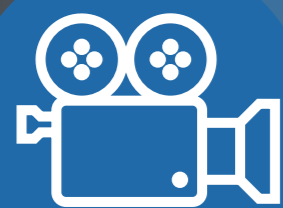
- Black Friday
- Labor Day
- July 4th
- Memorial Day
- Presidents Day

You should also consider packages to maximize your rebates. You will save more by buying your whole kitchen rather than buying a piece at a time.

Video and Podcast Series

# APPLIANCE 101

Check out our video and podcast series to gain insight into the best brands, new trends, and emerging technology that will help you achieve the renovation of your dreams.



Click here for our  
Appliance 101  
Video Series



Listen on  
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Buying Strategies  
**Wisdom of Crowds**  
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### Buy where you're comfortable

There are tons of stores and products, but a limited number of consumers. Check review sites like Yelp, CitySearch, Google and the Better Business Bureau before you purchase.

Remember, any store can sell an appliance; the biggest issues are shipping and service.



Exclusive Offer

# Appliance Delivery Comparison Checklist



Our free checklist will help you avoid a delivery nightmare. At the end, you will know what to ask from your local, national, or box store appliance dealer.

Delivery is one of the biggest causes for your dissatisfaction. You need to be prepared.

In the Delivery Checklist you'll learn:

- How to choose a dealer with a first class delivery experience
- Which questions to ask to spot a quality delivery team
- The importance of online reviews to help your appliance search



**Get the Free Appliance Delivery Checklist**

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# ABOUT US

Family owned and operated since 1923. Learn a little more about us



Appliances  
**About Us**  
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Yale has been based in Boston for over 90 years and operates three showrooms; in Boston, Framingham, and Hanover. We operate the largest independent service and repair department in New England with 60 people and 35 service technicians. Our sales staff has an average of 7 years experience, and our staff chef can help you learn to use your new appliances.

# VISIT OUR STORES

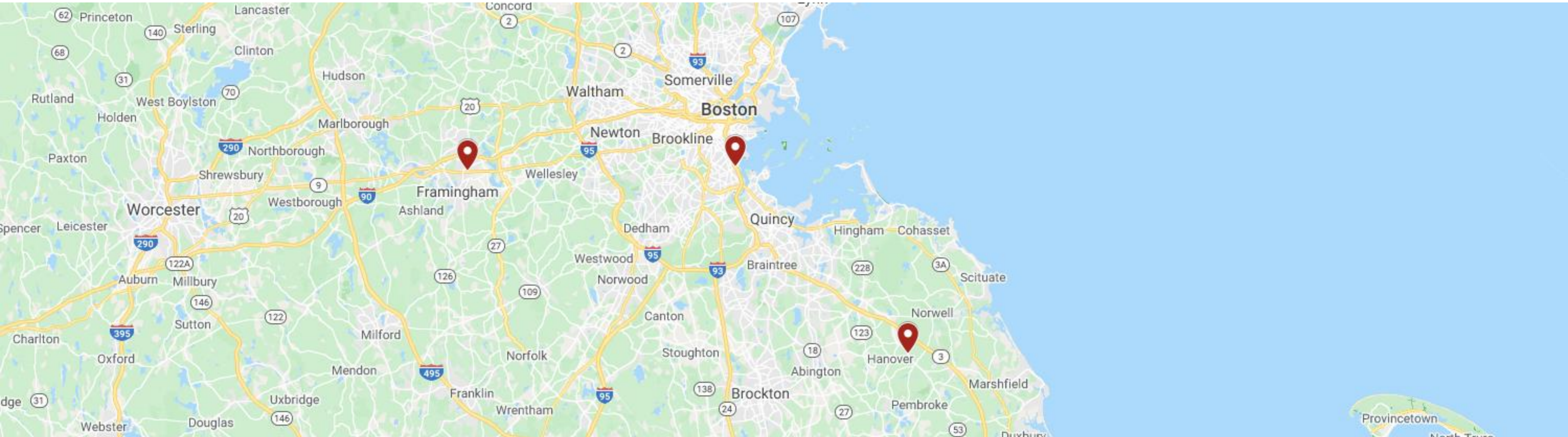
Now you can schedule a free, private showroom visit to go over the needs of your project. Choose a time that works for your schedule to visit our Boston, Framingham, or Hanover, MA showrooms.



[Schedule a Showroom Appointment](#)

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Hanover  
548 Washington St



Framingham  
215 Worcester Rd

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617-825-9253

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